

Game Birds Tomfoolery

From Lord Harlequin Tomfoolery

2 Whole Cornish Game Hens	¼ cup Stone Ground Mustard
Salt and Pepper	½ Honey
Butter or Margarine	½ tsp. Ginger
1 cup Orange Marmalade	

Wash game hens, being careful to remove giblets from cavity, and season with salt and pepper inside and out. Put hens in roasting pan with a roasting rack on the bottom. Put just enough water in the bottom of the roasting pan but not enough to come in contact with the hens. Place pats of butter on top of hens for browning. Place in a oven preheated to 350 degrees and bake for 45 to 55 minutes depending of size of hens, basting with liquids in bottom of pan.

While hens are in oven, combine orange marmalade, mustard, honey and ginger in a sauce pan. Heat on a low flame until smooth, do not boil. Coat hens with glaze during the last 10 minutes of cooking.

Hens can be cut in half before cooking.

Serves 2 or 4.

Sideboard: Harlequin Tomfoolery-- This recipe was created by me for 'Who Killed Baron Sir Tristan von Halstern'.